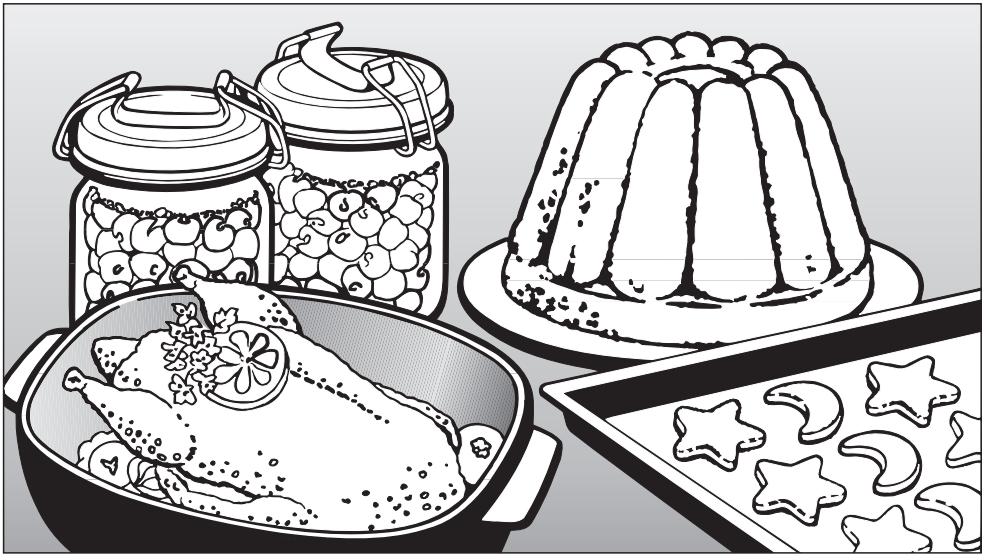
Miele

Operating instructions



Ovens and cookers
H 4120, H 4220,
H 4130, H 4230,
H 4140, H 4240,
H 4150, H 4250,
H 4160, H 4260

To avoid the risk of accidents or damage to the appliance it is **essential** to read these operating instructions before it is installed or used for the first time.

GB

M.-Nr. 06 234 900

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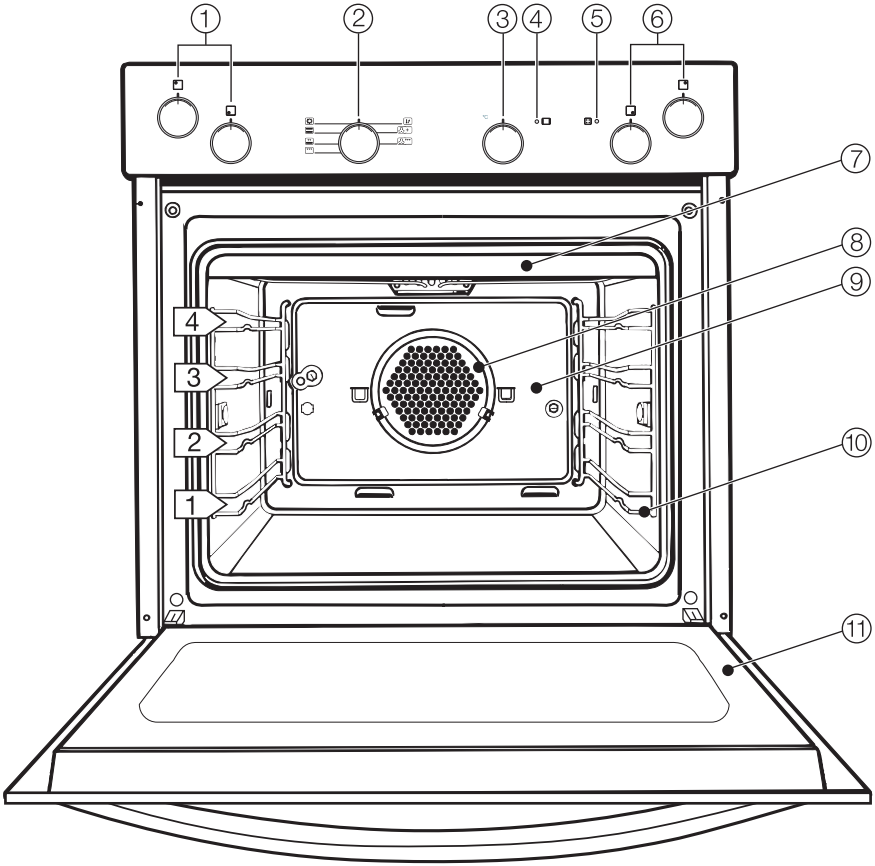
Description of the appliance

H 4120 E, H 4220 E, H 4130 E, H 4230 E



Control panel

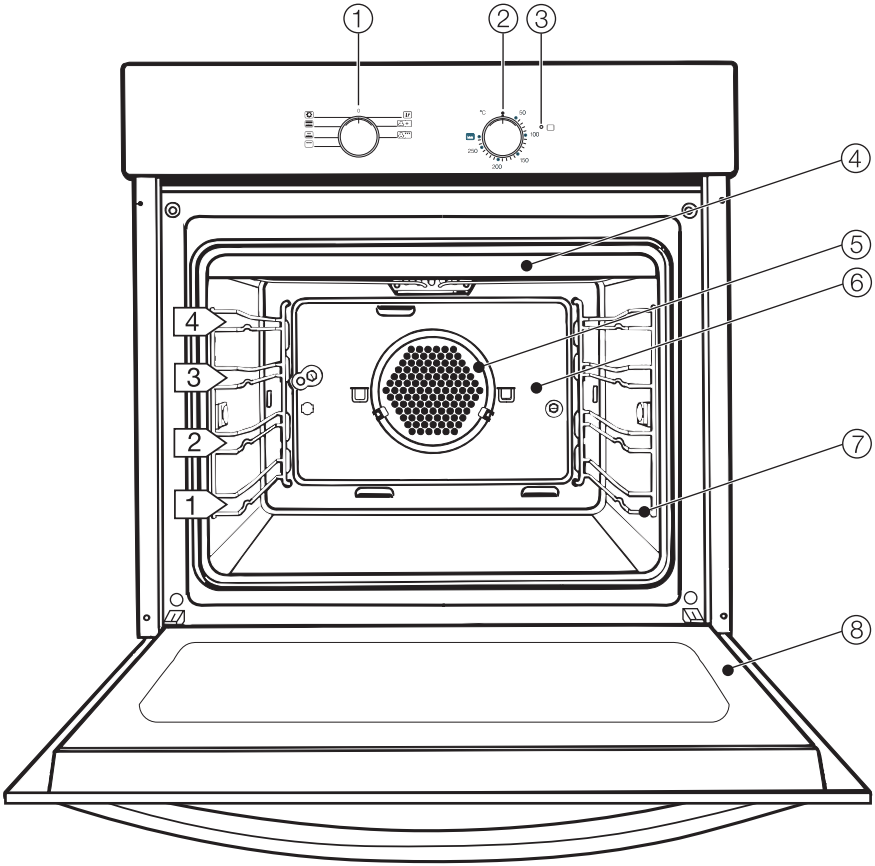
① Controls for front left and back left cooking zones*
② Function selector*
③ Temperature selector*
④ Temperature indicator light
⑤ Indicator light for cooking zones
⑥ Controls for front right and back right cooking zones*

Oven interior

⑦ Heating element for top heat and grilling with catalytic enamelled roof liner
⑧ Air inlet for fan
⑨ Catalytic enamelled back panel
⑩ Shelf levels 1, 2, 3, 4
⑪ Oven door

* retractable at the 0 setting, depending on model

H 4120 B, H 4220 B, H 4130 B, H 4230 B



Control panel

① Function selector *
② Temperature selector *
③ Temperature indicator light

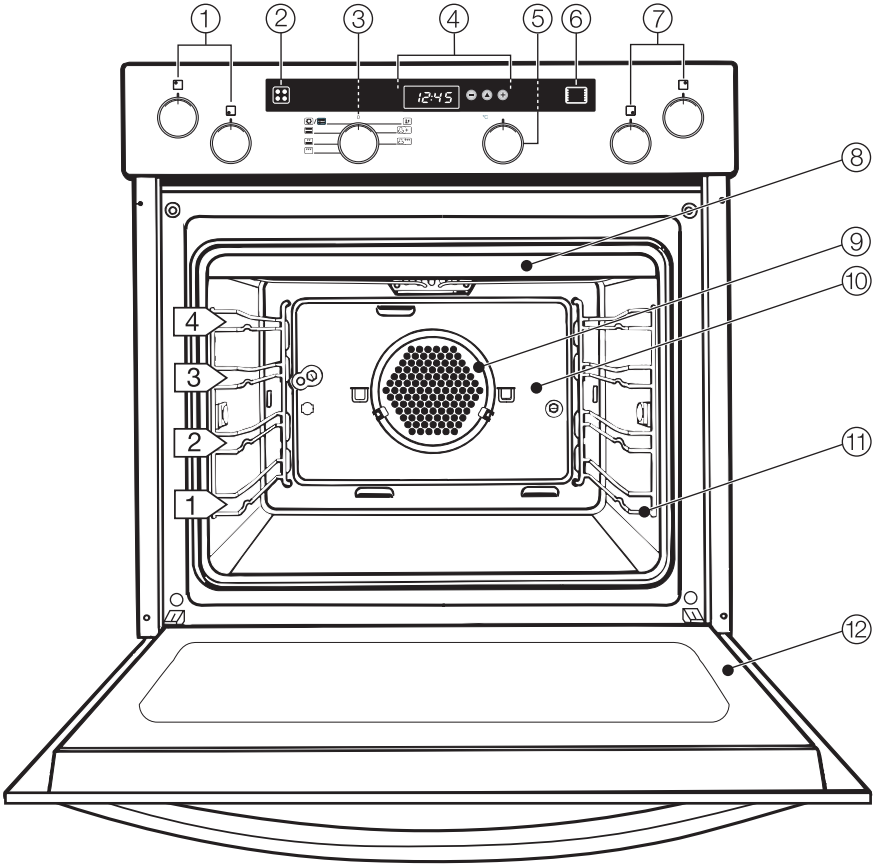
Oven interior

④ Heating element for top heat and grilling with catalytic enamelled roof liner
⑤ Air inlet for fan
⑥ Catalytic enamelled back panel
⑦ Shelf levels 1, 2, 3, 4
⑧ Oven door

* retractable at the 0 setting, depending on model

Description of the appliance

H 4140 E, H 4240 E, H 4150 E, H 4250 E, H 4160 E KAT, H 4260 E KAT



Control panel

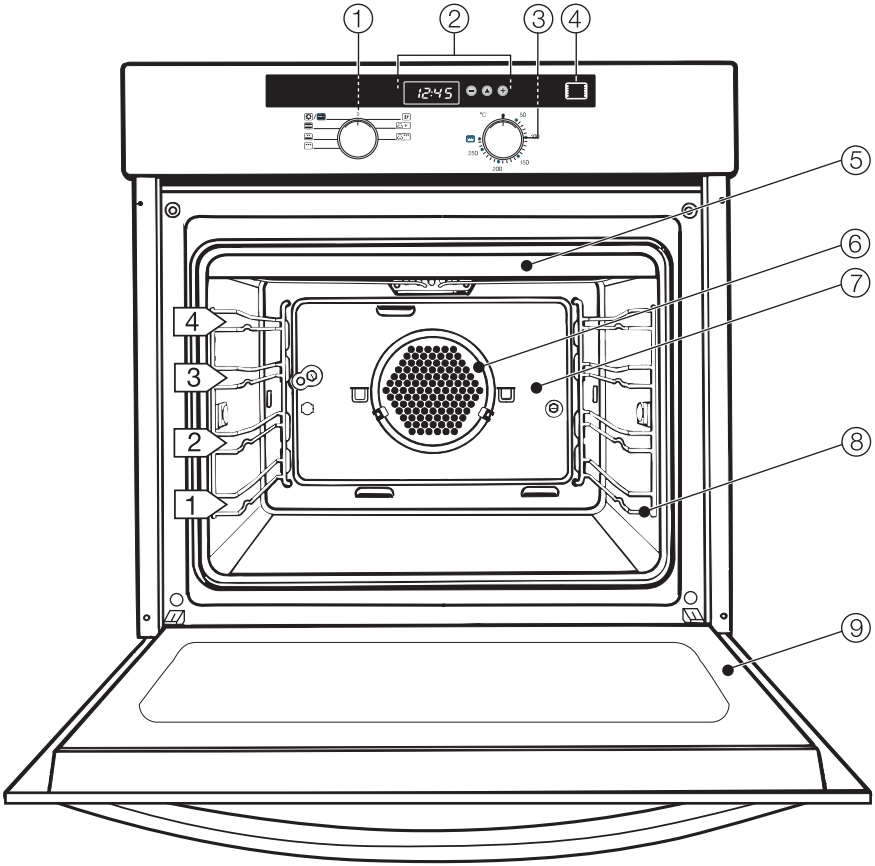
① Controls for front left and back left cooking zones*
② Indicator light for cooking zones
③ Function selector *
④ Clock/timer with −, ▲ and + buttons
⑤ Temperature selector *
⑥ Temperature indicator light
⑦ Controls for front right and back right cooking zones*

Oven interior

⑧ Heating element for top heat and grilling with catalytic enamelled roof liner
⑨ Air inlet for fan
⑩ Catalytic enamelled back panel
⑪ Shelf levels 1, 2, 3, 4
⑫ Oven door

* retractable at the 0 setting, depending on model

H 4140 B, H 4240 B, H 4150 B, H 4250 B, H 4160 B KAT, H 4260 B KAT



Control panel

① Function selector *
② Clock/timer with ⊖, ▲ and ⊕ buttons
③ Temperature selector *
④ Temperature indicator light

Oven interior

⑤ Heating element for top heat and grilling with catalytic enamelled roof liner
⑥ Air inlet for fan
⑦ Catalytic enamelled back panel
⑧ Shelf levels 1, 2, 3, 4
⑨ Oven door

* retractable at the 0 setting, depending on model

Features

Oven controls

In addition to operating the various cooking programmes to bake, roast and grill, the electronic controls on models with a clock/timer also offer the following features:

– Clock display

– Minute minder

– Timer to automatically switch cooking programmes off, or on and off

– Settings can be customised

Cooling system

As soon as the oven is switched on, a cooling fan is automatically engaged. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit.
When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

PerfectClean treated surfaces

The following surfaces are all treated with PerfectClean enamelling:

– Oven interior

– Runners

– Baking tray

– Grill pan

– Rack

PerfectClean enamelled surfaces have very good anti-stick properties and are much easier to keep clean than conventional enamel, if cleaned regularly.
See "Cleaning and care" for more information.

Catalytic enamelled surfaces

The back panel, roof liner and side liners (if fitted) are coated with dark grey catalytic enamel. Soiling from oil and fat is burnt off these surfaces when very high temperatures are used in the oven.

This makes it easier to keep inaccessible areas of the oven clean.
See "Cleaning and care" for more information.

Retractable controls

Depending on model, the controls are retractable at the 0 position.

Press them to release or retract them.

Do not push them in from any other position as this would break them.

Oven interior lighting

The oven lighting is located either in the oven roof or in the right-hand side panel, depending on model.

Catalyser

Models H 4160 and H 4260 have a catalyser fitted into the oven's ventilation system.

It filters fat from the escaping vapours and thus reduces cooking smells.

Energy efficiency rating according to EN 50304

These appliances are rated energy efficiency class **A** in accordance with EN 50304. Tests were carried out using:

– Fan plus on ovens H 4120 to H 4250.
– Gentle bake on ovens H 4160 and H 4260.

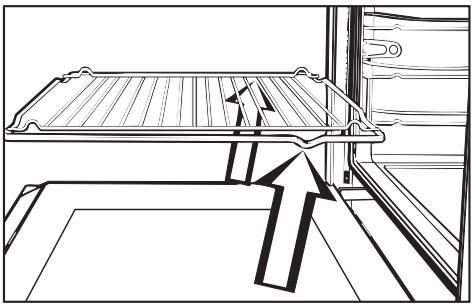
Accessories

The following accessories are supplied with this oven.

These and other accessories are also available to order from the Miele Spare Parts Department or your Miele Dealer. See "Extra accessories" further on in this booklet for more details.

Baking tray, grill pan and rack

The baking tray, grill pan and rack are fitted with non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.

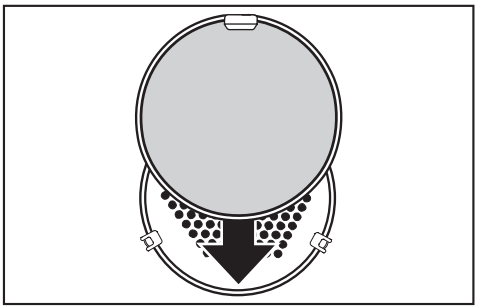


When pushing the tray, pan and rack back in, always ensure that the safety notches are at the rear of the oven (see illustration).

The tray, pan and rack can then only be taken out of the oven by raising them upwards and then pulling them out.

Roasting filter

The roasting filter must be fitted in front of the fan when cooking anything fatty, or where food is likely to splatter, e.g. when open roasting or grilling meat.

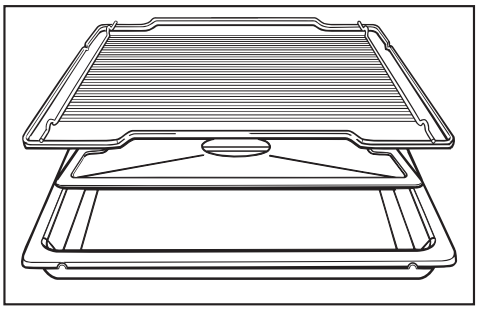


The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to keep the oven and the area behind the interior back panel cleaner.

Do not use the roasting filter when baking. This would increase the times needed for baking and give uneven browning results.

Anti-splash tray

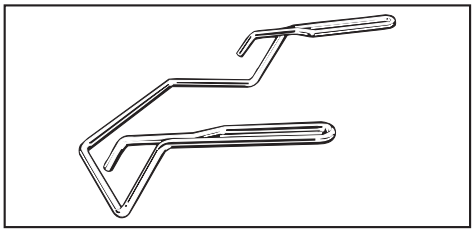
(depending on model)

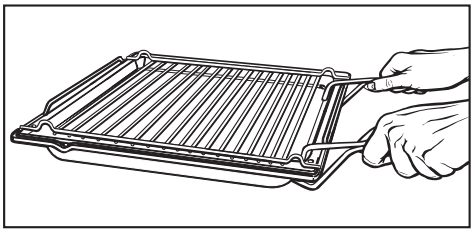


The anti-splash tray should be placed in the deep-sided grill pan when grilling or roasting.
The juices from the food being cooked collect under the anti-splash tray. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Handle

(depending on model)





The handle makes it easier to take the baking tray, grill pan and rack out of the oven, or to put them into it.
The two prongs at the top go inside the pan, rack or tray and the U-shaped supports underneath.

Hob

For models with integrated hob controls a separate set of instructions is supplied with the hob, covering its installation and use.

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance

Old appliances contain materials which can be recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes.

Ensure that the appliance presents no danger to children while being stored for disposal.
See the appropriate section in the "Warning and Safety instructions".

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these operating instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct usage

This appliance is intended for domestic use to cook food, and in particular to bake, roast, defrost, cook, dry fruit etc, and to grill.
Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

This appliance is not a toy! To avoid the risk of injury, do not allow children to play on or near it or to play with the controls. Supervise its use by older children, the elderly or infirm. If allowing older children to use the appliance without supervision, please ensure that they are aware of how the oven works and understand the dangers of improper use.

Technical safety

Before connecting the appliance to the mains supply, make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a competent person if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt the household wiring system should be inspected by a qualified electrician.
The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

The appliance must be built in before operation to ensure that no electrical components are accessible.

Never open the casing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Installation, maintenance and repair work may only be carried out by a suitably qualified and competent person in accordance with national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. The appliance is only completely isolated from the electricity supply when:

– the mains fuse is withdrawn,
– or the screw-out fuse is removed (in countries where this is applicable),
– or it is switched off at the isolator.

Ensure that current is not supplied to the appliance until after maintenance or repair work has been carried out.

Do not connect the appliance to the mains electricity supply by an extension lead.
Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

Use

Caution, danger of burning.
High temperatures are produced by the oven.

Great care should be taken to ensure that small children do not touch the appliance when it is being used. Children's skin is far more sensitive to high temperatures than that of adults.
External parts of the oven such as the door glass, handle vent and control panel can become quite hot.

Keep all pans out of the reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding.

Children should not be left alone or unattended in an area where an oven is in use. They should never be allowed to sit or stand on any part of the oven or play with it.
Do not store items of interest to children in cabinets above an oven. Children climbing on to the oven to reach these could be seriously injured.

Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.
When working with "Conventional" heating or when grilling, the element in the roof of the oven and the roof liner become very hot, and there is a danger of being burnt.

Do not use plastic containers. These melt at high temperatures and could damage the oven.

Do not heat up unopened tins or jars of food in the oven. Pressure can build up and they may explode, resulting in injury or damage.

Do not push pots and pans around on the oven floor, as this could damage the surface.

Do not lean or sit on an open oven door, or place heavy items on it. This could damage the appliance. The oven door can support a maximum load of 15 kg.

Make sure that nothing gets trapped between the door and the oven.

Cover any food which is left in the oven to be kept hot. Any moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.

If you wish to complete a cooking process using the residual heat in the oven, do not switch the appliance off.
Leave the function selector at the position set and turn the temperature selector to the lowest setting.

Do not switch the appliance off until the food has been removed. Moisture in the oven could lead to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.

Condensation can:

– damage the housing unit / worktop.

– lead to corrosion in the oven.

On models fitted with a catalyser, it could also result in deposits remaining in the catalyser, causing an unpleasant smell to arise the next time the appliance is switched on.

Bake larger frozen products, such as pizzas, on baking paper on the rack itself or in the pizza pan (see "Extra accessories").
Placing them on the baking tray or in the grill pan can cause the metal to distort, and this distortion will increase with each subsequent use.
Frozen food such as oven chips or croquette potatoes can, however, be cooked on the baking tray or in the grill pan.

Never add water to food on a hot baking tray or grill pan or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

Never line the floor of the oven with aluminium foil when using Conventional heat or Gentle bake .
Do not place a dish, tin, baking tray or grill pan on the floor of the oven.

If using a grill pan made by a different manufacturer, make sure that there is a gap of at least 6 cm between the bottom of the pan and the floor of the oven.
If these instructions are not observed the bottom heat will be blocked. This can cause permanent damage to the floor of the oven.

Protective aluminium foil panels are available in retail outlets which are supposed to protect the oven cavity from soiling and reduce the need for cleaning. If used, cooking and baking times will increase considerably.
They can also cause damage to the appliance (e.g. by blocking the heat).

General notes

Never leave the appliance unattended when cooking with oil or fats, as these are a fire hazard if allowed to overheat.

Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the oven could catch fire.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container. Some foods may contain micro-organisms which are only destroyed by thorough cooking at temperatures over 70 °C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.
It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food during cooking.

When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot get trapped in a hot oven door, which could melt the cable insulation. Danger of electric shock.

Never use a steam cleaner to clean the appliance. The steam could reach electrical components and cause a short circuit.

If using alcohol in your recipes, high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements.
Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Disposal of your old appliance

Before throwing an old appliance away it must first be made unusable. Switch off and disconnect it from the power supply, cut off the cable directly behind the appliance and render any plug useless. This should be done by a competent person. If connected to an isolator switch, disconnection should be carried out by an electrician to avoid the risk of accidents.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Depending on model, the oven is supplied with the controls pushed in. They have to be released before the oven can used.

Setting the time of day for the first time

On **models with a clock/timer** you also have to set the time of day before the oven can be used.

The time can only be entered when the function selector is at "0".

In the display:

– the clock symbol ◴ (time of day) will light up,

– and "12:00" and triangle ▲ underneath the ◴ symbol will start flashing.

■ Use the ⊕ or ⊖ button to enter the hour first of all.

■ Press the ⏶ button.

This confirms the hour and the minutes will then start to flash.

■ Use the ⊕ or ⊖ button to enter the minutes.

■ Press the ⏶ button to confirm the minutes.

Once the clock has been set, the current time of day will show in the display and the colon will flash.

Cleaning and heating up for the first time

Before use, please remove
- any stickers from the floor of the oven, baking trays, grill pan etc.
- any cork spacers at the sides above the oven cavity.

See "Cleaning and care" for more information.

Before using the oven for the first time

– take **all accessories** out of the oven and wash them.

– then **heat the oven up once with nothing in it**. New ovens have slight smell on first use and this will dissipate the smells before you use it to cook any food.

■ Before heating it up it is a good idea to wipe the oven out with a damp cloth first. This way any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking will be removed.

■ Press and release the function selector and the temperature selector.

■ Turn the function selector to Rapid heat-up.

■ Use the temperature selector to select the highest temperature.

Heat the empty oven up for at least an hour.
Please ensure that the kitchen is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

On models with a clock/timer, you can set this procedure to finish automatically, see the appropriate section.

■ Wait until the oven has cooled down to room temperature.

■ Then wipe out the oven cavity with a solution of hot water and mild detergent and then dry it thoroughly with a clean cloth.

Leave the oven door open until the oven interior is completely dry.

Fan plus

This system works by the circulation of heated air.

A fan situated on the back wall of the oven sucks in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel of the oven.

The oven does not usually need to be pre-heated as the heated air reaches the food straight away.
Exception: Pre-heating may be necessary for foods which cook in less than 20 minutes and for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.
When using Fan plus, you can bake and roast on different levels at the same time.
Lower temperatures can be used than with Conventional heating, as the Fan plus system circulates the heated air throughout the oven.

Rapid heat-up

With Rapid heat-up, the grill element, bottom heating element and fan all switch on at the same time so that the oven reaches the required temperature as quickly as possible. The temperature indicator light will go out when the pre-selected temperature has been reached. The function selector must then be turned to the function you wish to use for cooking.

Conventional

With the conventional method of heating, radiant heat is directed onto the food from above and below. It is useful where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven when using this method.

Gentle bake

With Gentle bake the grill and the bottom heating elements will be switched on.

It is suitable for soufflés and gratins where a crispy finish is required.

Grill

Pre-heat the grill for at least 5 minutes with the oven door closed before grilling.

The grill is ready for use when it glows red a few minutes after being switched on.

Grill with the oven door closed.

Fan grill

Pre-heat the grill for at least 5 minutes with the oven door closed before grilling.

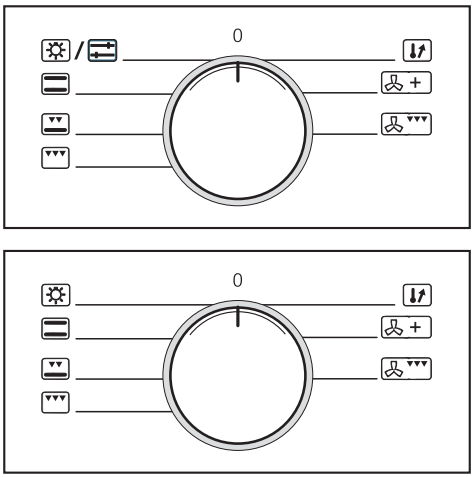
The hot air from the grill is distributed over the food by the fan on the rear wall of the oven. This enables a lower temperature to be selected than for conventional grilling.

Grill with the oven door closed.

Controls

The oven is operated with the function selector and the temperature selector.

Function selector



Use the function selector to select the required oven function.

The function selector can be turned **clockwise or anti-clockwise**.

> Do not attempt to turn it all the way round in either direction as this will damage the selector.

– Light /
For switching on the oven light independently.
Depending on model, oven settings can also be changed when the function selector is at this position. See "Altering oven settings".

– Conventional
For long, slow baking or traditional recipes, e.g. fruit cake, casseroles.

– Gentle bake
For cooking dishes that require a crispy finish, e.g. soufflés and gratins.

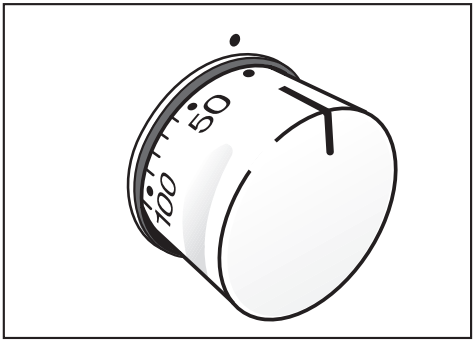
– Grill
For grilling fish and cuts of meat such as chops, steaks, and kebabs.
Grill with the oven door closed.

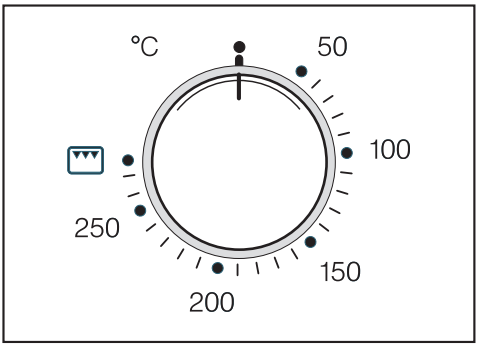
– Rapid heat-up
For reducing the heating up time and for pre-heating the oven.
Also useful for cooking ready made meals.

– Fan plus
For baking or cooking on several levels at the same time.

– Fan grill
For grilling thick cuts, e.g. rolled meat, poultry.
Grill with the oven door closed.

Temperature selector





The temperature can be freely selected within the given range.

The temperature selector must only be turned in a clockwise direction as far as it will go and then back again. Do not attempt to turn it the wrong way, or all the way round, as this will damage the selector.

The **temperature indicator light** will come on as soon as a temperature is selected. It remains alight while the oven is heating up.

When the pre-selected temperature is reached, the heating element switches itself off. When the temperature falls below that selected, the heating element switches on again automatically.

Using the oven

- Place the food in the oven.
- Turn the function selector to the required function.

The oven interior light comes on.

- Use the temperature selector to set the required temperature.

The oven starts to heat up and the cooling fan switches on.

- Take the food out of the oven when it is ready.
  Turn the function selector and the temperature selector back to the "0" position.

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit.
When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

On models with a clock/timer, the oven can be set to switch off, or to switch on and off, automatically. See appropriate section.

Rapid heat-up

Rapid heat-up can be used to:

– pre-heat the oven,

– heat up ready-meals.

Pre-heating the oven

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

It is only necessary to pre-heat the oven in certain instances.

With **Fan plus**

– Pre-heat the oven for foods which cook in less than 20 minutes and for foods such as puff pastries and yeast mixtures where instant heat is required to make them rise quickly.

With **Conventional** heating

– Pre-heat the oven where a fairly long cooking time is required and a deep colour and good rise are needed.

Do not use Rapid heat-up to pre-heat the oven when baking delicate items such as pizzas, biscuits and small cakes. Otherwise they will get brown too quickly.

To pre-heat the oven:

- Select Rapid heat-up.
- Use the temperature selector to set the required temperature.

The oven will start to heat up.

- When the temperature indicator light goes out for the first time, set the oven function you require for continued cooking or baking, and place the food in the oven.

Cooking ready-meals

Rapid heat-up can be used on its own for cooking ready-meals such as pizzas, lasagne, garlic bread etc. See "Cooking ready meals".

When using Rapid heat-up to cook ready meals you do not need to change to another function during cooking.

Rapid heat-up is not suitable for traditional baking or cooking.

Depending on model, your oven is fitted with a clock/timer.

The clock/timer can:

– show the time of day,

– be used as a minute minder,

– switch the oven off, or on and off automatically.

Controls

The clock/timer is operated via:

– the ⏶, ⊕ and ⊖ **buttons**, and

– the **display**.

⏶, ⊕ and ⊖ buttons

The ⏶ **button** is used to select the symbol for the clock/timer setting you wish to select or change.

🔔 Minute minder

🕓 Time of day

↦| Duration of a cooking programme

→| End of a cooking programme

The ⊖ **button** is used to shorten the time.

The ⊕ **button** is used to lengthen the time.

Entries made are shown in the **display**.

The display and triangle ▲ in the display

When the ⏶ button is pressed, the **symbols for the clock/timer settings** that can be entered light up in the display.

Press the ⏶ button repeatedly until triangle ▲ is underneath the required symbol in the display.

The display will vary depending on which symbol triangle ▲ is underneath:

– the time of day 🕓,

– the minute minder time set 🔔,

– the duration ↦| of a cooking programme,

– the end →| of a cooking programme.

When **triangle ▲**

– **is flashing** under a symbol, the time for that setting can be entered or changed.

– **is lit up** under a symbol, the time for that symbol will be displayed, but changes cannot be made to it.

Whilst **triangle ▲ is flashing**, use the ⊖ or ⊕ buttons immediately to make any changes to the setting selected:

– The ⊕ **button** increases the value shown.

– The ⊖ **button** reduces the value shown.

Triangle ▲ will flash for approx. 5 seconds.
Settings can only be changed using the ⊖ or ⊕ buttons while it is flashing.
If this period has elapsed you, will need to call up the required symbol again by pressing the ⏶ button.

Each press on the ⊖ or ⊕ button alters the time in one-minute steps.

Holding the button pressed in for longer, speeds up the change in the display.

Setting the time of day

When the appliance is first connected to the power supply, or after a power cut, "12:00" will flash in the display.

The time of day can only be entered if the function selector is at "0".

■ Turn the function selector to "0".

■ Press the ⏶ button repeatedly until triangle ▲ is underneath the 🕘 symbol in the display.

■ Whilst triangle ▲ is flashing, use the ⊖ or ⊕ button to enter the hour and confirm by pressing the ⏶ button.

The minutes and triangle ▲ will flash.

■ Now use the ⊖ or ⊕ button to enter the minutes, and confirm by pressing the ⏶ button.

As soon as the 🕘 symbol goes out, the time set is saved and the colon starts to flash.

Minute minder

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

You can enter a time of up to a maximum of 12 hours.

You can set the minute minder at the same time as another timed programme, e.g. as a reminder to stir a dish or add seasoning etc.

To set the minute minder

- Call up the △ symbol (minute minder) by pressing the ⊕ button.

"*0:00*" appears in the display.

- Use the ⊕ button to enter the required time in hours:minutes whilst triangle ▲ is flashing.

The time entered counts down in minutes.
The last minute is shown in seconds.

The △ symbol continues to be visible as a reminder that the minute minder is working.

The minute minder time will be visible counting down in the display, as long as triangle ▲ is underneath the △ symbol.

At the end of the set time

– the △ symbol flashes for approx. 1 minute.

– "*0:00*" lights up for approx. 1 minute.

– a buzzer sounds five times, if it is switched on (see "Altering oven settings ⇄").

To cancel the time set for the minute minder

- Call up the △ symbol by pressing the ⊕ button.
  Triangle ▲ under the symbol must be flashing.

- Use the ⊖ button to set the minute minder time to "*0:00*".

Programming cooking durations

On appliances with a clock/timer you can programme cooking durations so that the oven switches off, or on and off automatically.

You can set the timing for a cooking function, by selecting one of the symbols and entering a time.

It is a good idea to set the oven to switch on and off automatically for roasting.

When baking, the oven should not be set to start a long time off. Otherwise batter or dough will dry out, and raising agents will lose their effectiveness.

Switching the cooking programme off automatically

You can enter a cooking duration of up to a maximum of 12 hours.

When you enter a cooking duration, the oven will switch off automatically after the duration entered has elapsed.

To do this:

- Place the food in the oven.
- Select your cooking function and set a temperature.

The oven light will come on and the oven will heat up.

Press the ⊕ button repeatedly until triangle ▲ is underneath the ↦| (cooking duration) symbol in the display.

"*0:00*" appears in the display.

- Whilst triangle ▲ is flashing, enter the required duration in hours and minutes using the ⊕ button.

If no other symbol is selected, the cooking duration will be seen counting down in the display.

Switching the oven on and off automatically

To use the automatic switch-on and switch-off functions on the oven, both the cooking duration and the end time must be entered.

For example:
The time now is 10:45; you want a dish with a cooking duration of 90 minutes to be ready at 13:30.

- Place the food in the oven.
- Select your cooking function and set a temperature.

The oven light will come on and the oven will heat up.

Now **enter the cooking duration:**

- Press the ⊕ button repeatedly until triangle ▲ is underneath the ↦| (cooking duration) symbol in the display.

"*0:00*" appears in the display.

- Whilst triangle ▲ is flashing, enter the required duration in hours and minutes (1:30) using the ⊕ button.

Then set the **end time**:

- Press the ⊕ button repeatedly until triangle ▲ is underneath the →| (end time) symbol in the display.

The time of day plus the cooking duration entered appear in the display (10:45 + 1:30 = 12:15).

- Use the ⊕ button to change the end time from 12:15 to 13:30.

The oven light and heating will switch off as soon as triangle ▲ goes out. The end time will now show in the display as long as the triangle is not moved to under another symbol.

As soon as the start time (13:30 - 1:30 = 12:00) is reached, the oven light will switch on, and the oven will heat up.

The end of a cooking programme

At the end of the cooking duration

– the oven heating switches off automatically.

– the cooling fan will continue to run for a while.

– the ↦| symbol flashes.

– a buzzer sounds five times, if it is switched on (see section "Altering oven settings ⊞").

■ Turn the function selector and the temperature selector to "0".

The buzzer will stop and the symbols in the display will go out.

■ Remove the food from the oven.

If the function selector is not moved, the buzzer (if switched on) will sound every five minutes as a reminder that the programme has finished.
This **reminder** continues for up to 30 minutes.

To check and change an entered time

It is possible to check or change times entered for a cooking programme at any time by calling up the relevant symbol.

To check

■ Call up the symbol for the time to be checked.

🔔
The minute minder time remaining will show in the display.

🕘
The time of day will show in the display.

↦|
The display shows the cooking duration set or the duration remaining if the programme has started.

→|
The programme end time is displayed.

To change

■ Call up the symbol for the time to be changed.

■ Use the ⊕ or ⊖ button to alter the time.

To delete cooking times

■ Turn the function selector to "0".

If there is a power cut, all data entered will be deleted.

The following settings can be changed:

– the time of day display

– the buzzer.

The altered settings are retained after a power cut.

Time of day display (P 1)

The time of day display can be switched on or off.

When the time of day display is switched off and the function selector is turned to the "0" position, the display remains dark. The time of day continues to run in the background. It reappears when the function selector is turned to one of the functions.

To alter the setting:

■ Turn the function selector to the "Light ☼/⊟" position, and press the ⏏ button.

"P 1" will appear in the display.

■ Press the ⏏ button.

The following appears in the display:

– "S 0", if the **time of day display is switched off**.

– "S 1", if the **time of day display is switched on**.

■ Use the ⊕ or ⊖ button to scroll between the "1" and "0" settings.

■ Press the ⏏ button.

This confirms your entry.

Depending on the setting selected, the time of day will either show in the display or the display will remain dark when the function selector is turned to "0".

Buzzer (P 2)

There is a choice of 3 different tones or alternatively, the buzzer can be switched off.

To alter the setting:

- Turn the function selector to the "Light / " position, and press the ▲ button.

"P 1" will appear in the display.

- Press the + or − button.

"P 2" will appear in the display.

- Press the ▲ button.

The following appears in the display:

– "S 0", if the **buzzer is switched off**.

– "S 1", if the buzzer is switched to the **quiet setting**.

– "S 2", if the buzzer is switched to the **medium setting**.

– "S 3", if the buzzer is switched to the **loud setting**.

- Use the + or − button to scroll through the settings from "0" to "3".

The corresponding buzzer will sound as you do so.

- Press the ▲ button to confirm the setting you wish to select.

The buzzer will now sound at the setting selected (or not at all if you have switched it off) at the end of a cooking programme or minute minder time.

The following settings are recommended for baking:

– Fan plus
– Conventional

Bakeware

For the best baking results make sure that you chose bakeware in a **material** suitable for the particular heating system.

Fan plus

Most types of heat-resistant tins or dishes are suitable.

Conventional

The following baking tins give an even, brown result: Dark metal, aluminium or enamel tins with a matt finish. Heat resistant glass and ceramic dishes can also be used.

Avoid bright, shiny metal tins. These reflect heat, which means that the heat does not penetrate to the food effectively, resulting in uneven or poor browning.
In some cases the cakes might not cook properly. Place the tin or dish directly on the non-tip rack in the oven. Use one shelf position only.

Fan plus

Several shelf levels can be used at the same time for baking. The recommended positions are:

1 tray = 1st shelf level from the bottom

2 trays = 1st and 3rd shelf level from the bottom

3 trays = 1st, 2nd and, 4th shelf level from the bottom

When baking moist biscuits, cakes or bread, do not bake on more than two levels.

Remember to remove the roasting filter from in front of the opening on the back wall. Otherwise baking times will be longer and results uneven.

With Fan plus, the **baking temperature required is lower** than with Conventional. Refer to the baking charts and cookery book supplied with your oven.

Conventional

Only use dark baking tins with a matt finish.
Bright, shiny tins give an uneven or pale result, and in some cases the cakes might not cook properly.

Place tins centrally on the rack on **shelf level 1** or **2**.

Older recipes and cookery books

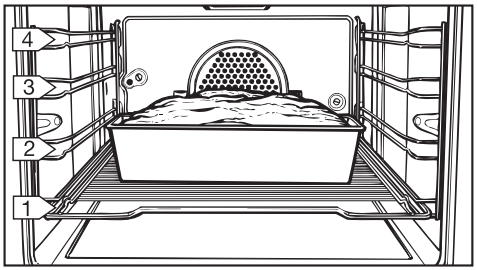
New guidelines (German standard DIN 44547 has been replaced by European standard EN 60350) have led to slight adjustments in oven temperature settings.

The recipes in the cookery book supplied with your oven include these new adjusted temperatures for cooking with Conventional heat.

However, if using an older recipe or cookbook, set the oven temperature for Conventional 10° C lower than that recommended.
The cooking duration does not need to be changed.

Tips on baking

Refer to the baking chart and the cookery book supplied with this oven for suggestions of temperatures, shelf levels and times.



Place cakes in **rectangular tins** with the longer side across the width of the oven for optimum heat distribution and even results.

When baking cakes with **fresh fruit toppings** and **tall sponge cakes** place the tin in the grill pan to catch any spillages and keep the oven cleaner.

When baking anything with **a high salt content** (such as pretzels), they must be placed on baking parchment. High concentrations of salt can damage PerfectClean surfaces.

Frozen food

When baking frozen products such as **cakes, pizza and baguettes**, use the lowest temperature quoted on the manufacturer's packaging. Place such items on baking parchment directly on the rack or in the pizza pan (extra accessory). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use.

Frozen foods such as **oven chips or potato croquettes** can be cooked on a baking tray or in the grill pan. Place these types of frozen foods on baking parchment and select the lowest temperature quoted on the manufacturer's packaging.

Handling and preparing food correctly is essential for maintaining good health.

Only bake cakes, pizza, chips etc until they are golden brown. Do not overcook them.

To achieve even results without over-browning the food

– always select the **lowest temperature** given in the recipe/cooking instructions on the packaging. Do not set a temperature higher than that recommended. Increasing the temperature may reduce the cooking time, but will lead to uneven browning. In some cases food might not cook properly.

– Check if the food is cooked at the end of the **shortest time quoted**. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

The cooling fan will continue for a while after switching off the oven.

Always remove all accessories, trays and racks which are not being used, when using the oven to get the best cleaning results and to keep cleaning of the trays to the minimum.

Baking chart

	Fan plus		
	Temp. in °C	Recommended shelf level [5]	Time in mins.
Creamed mixture			
Sponge cake	150 - 170	1	60 - 70
Ring cake	150 - 170	1	65 - 80
Foam cake (tray) [1]	150 - 170	1	25 - 40
Marble, nut cake (tin)	150 - 170	1	60 - 80
Fresh fruit cake, with filling (tray)	150 - 170	1	45 - 50
Fresh fruit cake (tray)	150 - 170	1	35 - 45
Fresh fruit cake (tin)	150 - 170	1	55 - 65
Flan base [1) 3)]	150 - 170	1	25 - 30
Small cakes [1) 3)] (tray)	150 - 170	1, 3 [4]	20 - 25
Sponge mix [1) 3)]			
Sponge cake (3 to 6 eggs) [1) 3)]	160 - 180	1	25 - 35
Sponge cake (2 eggs) [1) 3)]	160 - 180	1	20 - 25
Swiss roll [1) 3)]	160 - 180	1	20 - 25
Rubbed in mixture			
Tart / flan base	150 - 170	1	20 - 25
Streusel cake	150 - 170	1	45 - 55
Small cakes [1) 3)] (tray)	150 - 170	1, 3 [4]	15 - 25
Cheesecake	150 - 170	1	70 - 90
Apple pie [1]	150 - 170	1	50 - 70
Apricot tart, with filling [1]	150 - 170	1	55 - 75
Swiss apple pie [2]	190 - 210	1	25 - 35
Yeast mixtures and quark dough			
Guglhupf	150 - 170	1	50 - 60
Streusel cake	150 - 170	1	35 - 45
Fresh fruit cake (tray)	160 - 180	1	40 - 50
Stollen	150 - 170	1	45 - 65
White bread	160 - 180	1	40 - 50
Wholegrain bread 2)	170 - 190	1	50 - 60
Pizza (tray) [1) 3)]	170 - 190	1	35 - 45
Onion tart [1]	170 - 190	1	35 - 45
Apple turnovers	150 - 170	1, 3 [4]	25 - 30
Choux pastry [1) 3)], Eclairs	160 - 180	1, 3 [4]	30 - 40
Puff pastry [1]	170 - 190	1, 3 [4]	20 - 25
Meringues [1], Macaroons	120 - 140	1, 3 [4]	25 - 50

Unless otherwise stated, the times given are for an oven which has not been pre-heated.
With a pre-heated oven shorten times by up to 10 minutes.

1) Pre-heat the oven when using Conventional .
2) Pre-heat the oven when using Fan Plus and Conventional .
3) Do not use Rapid heat-up during the heating-up phase.
4) Take baking trays out of the oven at different times if the food is sufficiently browned before the specified time has elapsed.
5) The shelf levels are counted from the bottom of the oven upwards (1 = lowest; 4 = highest).

Conventional		
Temp. in °C	**Recommended shelf level 5)**	**Time in mins.**
150 - 170	1	60 - 70
170 - 190	1	65 - 80
170 - 190	2	25 - 40
150 - 170	1	60 - 80
170 - 190	2	45 - 50
170 - 190	2	35 - 45
160 - 180	1	55 - 65
170 - 190	1	20 - 25
170 - 190	2	12 - 20
170 - 190	1	20 - 35
170 - 190	1	15 - 20
180 - 200	2	12 - 16
170 - 190	2	15 - 20
170 - 190	2	45 - 55
170 - 190	2	10 - 20
170 - 190	1	70 - 90
170 - 190	1	45 - 65
170 - 190	1	55 - 75
220 - 240	1	25 - 35
160 - 180	1	50 - 60
170 - 190	2	35 - 45
180 - 200	2	40 - 50
160 - 180	2	45 - 65
180 - 200	1	40 - 50
190 - 210	2	50 - 60
190 - 210	1	30 - 40
180 - 200	1	25 - 35
160 - 180	2	25 - 30
180 - 200	2	25 - 35
190 - 210	2	15 - 25
120 - 140	2	25 - 50

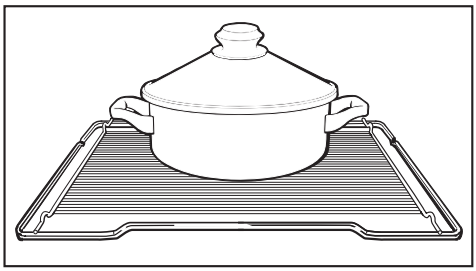
The information given in this chart is intended only as a guide.

Roasting

We recommend using Fan plus for roasting.

Conventional can also be used.

Fan plus :
When roasting on the rack or in an open tin make sure the roasting filter is fitted in front of the fan in the back of the oven before starting.



We recommend **roasting in a covered pot** , as

– this ensures that sufficient stock remains for making gravy.

– and the oven stays cleaner, too.

Roasting containers

Any heat-proof containers can be used: roasting pans with a lid, made from earthenware, cast iron, ovenproof china or glass, and roasting foil are all suitable.

Miele also offer Gourmet oven dishes with lids which are ideal for roasting and cooking larger quantities of food.

Place the roasting pan on the rack into a cold oven.

Exception:
Pre-heat at the temperature suggested when roasting beef.

Shelf levels

Use **shelf level 1** for roasting.

Exception:
With Conventional use shelf level 2 for

- poultry up to 1 kg,
- roast beef,
- and fish.

Temperature

Please refer to the **Roasting chart** for suggested **temperatures**.

Do not select a higher temperature than that advised. The meat will become brown, but will not be cooked properly.

With **Fan plus**, a temperature setting of 40 °C lower than for Conventional is sufficient.

For **cuts which weigh 3 kg** or more, select a temperature approx. 10 °C lower than that given in the roasting chart.
Roasting will take longer at the lower temperature, but will be more even.

For **roasting directly on the rack**, select a temperature that is about 20 °C lower than for roasting in a covered pot.

When roasting on the rack, place the rack and anti-splash tray over the grill pan.

Older recipes and cookery books

New guidelines (German standard DIN 44547 has been replaced by European standard EN 60350) have led to slight adjustments in oven temperature settings.

The recipes in the cookery book supplied with your oven include these new adjusted temperatures for cooking with Conventional heat.

However, if using an older recipe or cookbook, set the oven temperature for Conventional 10° C lower than that recommended.
The cooking duration does not need to be changed.

Calculating the roasting time

The roasting time will depend on the type of meat, the size and thickness of the cut.

The traditional British method is to allow 15 to 20 minutes per lb/454 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result. Alternatively, multiply the height of the joint by the time per cm for the type of meat:

Beef/venison . . . . . 15-18 mins/cm

Pork/lamb/veal . . . . . 12-15 mins/cm

Sirloin . . . . . 8-10 mins/cm

e.g. Beef 8 cm thick
8 x 15 minutes per cm = 120 mins

Tips on roasting

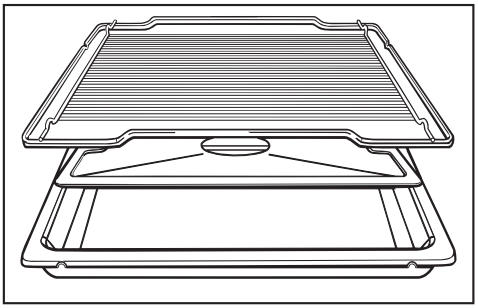
Browning only occurs towards the end of roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is required.

After the roasting process is finished take the roast out of the oven, wrap in aluminium foil and **leave to stand** for about 10 minutes.
This helps retain juices when the meat is carved.

Pot roasting

Season the meat and place in the pot. Add some knobs of butter or margarine or a little oil or cooking fat. Add about $^1/_8$ litre of water when roasting a large, lean joint of meat (2-3 kg) or roasting poultry with a high fat content.

Roasting on the rack



Place the anti-splash tray in the grill pan and then place the rack on top. Season the meat and place on the rack.

Roasting poultry

For a crisp finish, baste the poultry ten minutes before the end of cooking time with slightly salted water.

Frozen meat

Do not roast deep frozen meat. Meat should be thoroughly defrosted before roasting.

Food	Recommended shelf level[6]	Fan plus [1]		Conventional [1) 5)]	
		Temperature in °C [2]	Time in mins.	Temperature in °C [2]	Time in mins.
Roast beef (approx. 1 kg)	1	170 - 190	100 - 120	190 - 210	100 - 120
Beef fillet, approx. 1 kg [3]	1	190 - 210	45 - 55	-	-
Venison (approx. 1 kg)	1 [4]	180 - 200	90 - 120	190 - 210	90 - 120
Pork, joint (approx. 1 kg)	1	170 - 190	100 - 120	200 - 220	100 - 120
Pork, joint (approx. 2 kg)	1	150 - 170	160 - 180	180 - 200	150 - 170
Ham joint (approx. 1 kg)	1	170 - 190	60 - 70	200 - 220	60 - 70
Meat loaf (approx. 1 kg)	1	160 - 180	70 - 80	190 - 210	70 - 80
Veal (approx. 1.5 kg)	1 [4]	170 - 190	100 - 120	190 - 210	100 - 120
Leg of lamb (approx. 1.5 kg)	1	170 - 190	90 - 120	200 - 220	90 - 120
Rack of lamb, approx. 1.5 kg [3]	1	170 - 190	50 - 60	190 - 210	50 - 60
Poultry (0.8 - 1 kg)	1 [4]	170 - 190	60 - 70	190 - 210	60 - 70
Poultry (approx. 2 kg)	1	170 - 190	90 - 110	190 - 210	90 - 110
Poultry (approx. 2 kg)	1	170 - 190	110 - 130	190 - 210	110 - 130
Poultry (approx. 4 kg)	1	160 - 180	150 - 180	180 - 200	150 - 180
Whole fish (approx. 1.5 kg)	1 [4]	160 - 180	35 - 55	190 - 210	35 - 55

Unless otherwise stated, the times given are for an oven which has not been pre-heated.

1) Use the roasting filter.
2) Temperature in a covered pot
   If open roasting, set the temperatures 20 °C lower.
3) Pre-heat the oven when using Fan plus and Conventional.
4) Use the 2nd shelf level from the bottom for Conventional.
5) We recommend Fan plus for roasting, however Conventional can also be used.
6) The shelf levels are counted from the bottom of the oven upwards (1 = lowest; 4 = highest)

The information given in this chart is intended only as a guide.

Grill with the oven door closed.
If you grill with the door open, hot air will escape from the oven instead of being cooled automatically by the cooling fan. Control elements on the oven could get hot. Danger of burning.

Grill settings

Grill

For grilling thin cuts and for browning food.

Put the roasting filter in front of the fan in the back of the oven when grilling.

Fan grill

For grilling larger items, e.g. rolled meat, poultry.

Put the roasting filter in front of the fan in the back of the oven when grilling.

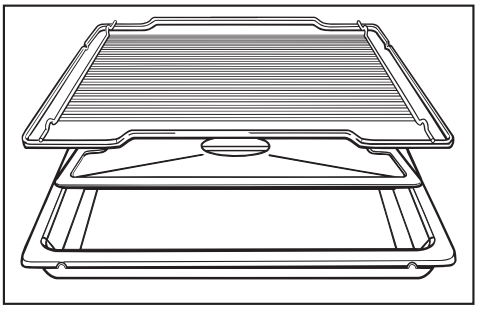
Preparing food for grilling

Clean, wipe dry and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil if necessary. Do not use other types of fat as they can get too dark, burn and cause smoke.

Clean fish in the normal way. To enhance the taste, add a little salt or squeeze a little lemon juice over the fish.

Grilling on the rack



- Assemble the rack on the grill pan and use the anti-splash tray as illustrated.
- Place the food on the rack.
- Select the grill setting and set a temperature.
- Pre-heat the grill for at least 5 minutes with the door shut before grilling.
- Place the grill pan under the grill and shut the door.
  For thin cuts use shelf level 3 or 4
  For thicker cuts use shelf level 1 or 2
- Most items should be turned half way through cooking.

Temperature

For thin cuts of meat
(e. g. chops or steak). . . maximum (⎓)

For grilling larger items,
(e. g. rolled meat, poultry) . . . . . 240 °C

See the grill chart for more information.

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting to allow the food to cook through to the centre.

Grilling times

– Flat pieces of fish and meat usually take about 6 – 8 minutes per side, depending on their texture.

– Thicker pieces take a little longer.

– With rolled meats allow approx. 10 minutes per cm diameter.

Tips on grilling

It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon:

– If there is very little resistance to the pressure of the spoon, it is still red on the inside (“rare”).

– If there is some resistance the inside will be pink (“medium”).

– If there is great resistance, it is throughly cooked through (“well done”).

Grill chart

Pre-heat the grill for at least 5 minutes with the door shut before grilling.

Food to be grilled	Recommended shelf level[4]	Grill [1]		Fan grill [1]	
		Temp. in °C	Total grilling time in mins. [2]	Temp. in °C	Total grilling time in mins. [2]
Thin cuts					
Steaks	3 or 4[3]		10 – 16	220	10 – 16
Kebabs	3	240	25 – 30	220	25 – 30
Chicken kebabs	3	240	20 – 25	200 – 220	20 – 25
Cutlets/schnitzel	3 or 4[3]		12 – 18	220	18 – 20
Liver	3 or 4[3]		8 – 12	220	10 – 14
Burgers	3 or 4[3]		14 – 20	220	16 – 20
Sausages	3 or 4[3]		10 – 15	220	8 – 12
Fish fillet	3 or 4[3]		12 – 16	220	12 – 16
Trout	3 or 4[3]		16 – 20	220	20 – 25
Toast	3 or 4[3]		2 – 4	220	3 – 5
Cheese toast	3 or 4[3]		7 – 9	220	4 – 6
Tomatoes	3 or 4[3]		6 – 8	220	6 – 8
Peaches	3		6 – 8	220	7 – 10
Thicker cuts					
Chicken (approx. 1 kg)	2	–	–	200 – 220	50 – 60
Rolled meat, Ø 7 cm, (approx. 1 kg)	1	–	–	200	75 – 85
Piece of pork (approx. 1 kg)	1	–	–	200	100 – 120
Sirloin, [3] (approx. 1 kg)	1	–	–	250	25 – 35

1) Use the roasting filter when grilling.
2) Turn half way through the grilling time.
3) Select the appropriate shelf level for the thickness of the food.
4) The shelf levels are counted from the bottom of the oven upwards (1 - lowest; 4 = highest)

The information given in this chart is intended only as a guide.

You can also use the oven for defrosting.

To defrost select **Fan plus** with a **maximum temperature of 50 °C**.

For defrosting meat and delicate foods, use the lowest possible temperature (30 °C).

Please note:

– Where possible remove the packaging and put the food to be defrosted on a baking tray or into a dish.

– All meat and poultry should be fully defrosted before cooking. Do not use the liquids from defrosting.

– When defrosting poultry, put it on the rack over the grill pan to catch the defrosted liquid so that the meat is not lying in this liquid.

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands. Danger of salmonella.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

Do not refreeze food once it has thawed.

We recommend using the following oven settings:

– Fan plus
– Conventional

Cooking containers made of ovenproof glass and china, and earthenware are all suitable. They should have heat-resistant handles and knobs.

- Put the rack in on **shelf level 1** and place the dish on the rack.
- Select your **cooking function** and set a **temperature**.

Fan plus . . . . . 170 - 190 °C
Conventional . . . . . 180 - 200 °C

Cooking durations

Casseroles . . . . . 70 - 90 mins.
Gratins/bakes . . . . . 40 - 60 mins.

Tips

Cover dishes which are to be cooked in their own juice and/or steam, e.g. potatoes or vegetables, so that they do not dry out. If you do not have a lid, use aluminium foil or damp cooking parchment.

Cook without a lid when a crusty finish or topping is required, e.g. for meat or au gratin dishes.

You can also **stack one pot on top of another**. Invert the lid of the bottom pot and place the top pot on it. Place any dish which needs to be browned on top.

Cooking ready-meals

The **Rapid heat-up** function can be used on its own for cooking ready-meals (see chart) such as pizza, lasagne, garlic bread, etc.

- Select Rapid heat-up.
- Select a temperature.
- When the temperature indicator light goes out, place the dish in the pre-heated oven.

You do not need to select another function for cooking.

Observe recommended temperatures, cooking times and position in the oven given on the manufacturer's packaging.

Only use one level of the oven when cooking ready-meals using this function. If more than one shelf level is required, select Fan plus.

Cook frozen desserts and pizza on baking paper on the rack rather than on a baking tray or in the grill pan. Cooking large frozen items on a baking tray or in the grill pan can cause the metal to distort. This distortion would increase with each subsequent use.
Frozen foods such as oven chips or croquette potatoes can, however, be cooked on the baking tray or in the grill pan.

Examples of ready-meals

Food	Temp. in °C	Recommended shelf level, from the bottom	Time in mins.	Notes
Potato, pasta or vegetable bake	250	1 or 2 *	20 - 25	Place in a suitable dish
Lasagne, cannelloni	190	1 or 2*	35 - 40	Remove the lid
Filled baguette, Panino	200	1 or 2 *	12 - 15	Place on baking paper, directly on the rack
Pre-cooked pizza	200	1 or 2 *	12 - 20	Place on baking paper, directly on the rack
Pre-cooked mini pizza	220	1 or 2 *	8 - 10	Place on baking paper, directly on the rack
Potato pancakes, Rösti, croquettes	220	1 or 2 *	12 - 20	Place on baking paper, directly on the rack
Pretzels	220	1 or 2 *	12 - 15	Place on baking paper, directly on the rack

* Please follow the manufacturer's instructions on the packaging.

Rapid heat-up is not suitable for traditional baking or cooking.

Gentle bake

The Gentle bake function is ideal for gratins and bakes which require a crispy finish.

Food	Temp. in °C	Time in mins.	Recommended shelf level, from the bottom
Lasagne	200	45 - 60	1
Potato bake	190	55 - 65	1
Vegetable bake	190	55 - 65	1
Pasta bake	190	40 - 50	1

The table contains just a few examples. For other recipes, use the temperature and time settings given for Conventional top and bottom heat.

Appliance front and control panel

Clean the door handle and the control elements regularly, preferably after each use. This will help to prevent grease and other deposits adhering to surfaces and becoming difficult to remove.

- All external surfaces and controls can be cleaned using warm water with a little washing-up liquid applied with a soft sponge or cloth.
- Wipe the surfaces dry using a soft cloth.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

To prevent the risk of scratches and damage to the surface structure of glass, stainless steel and aluminium fronted appliances, pay particular attention to the following cleaning instructions.

Glass fronted appliances

The appliance front and controls are susceptible to scratches and abrasions.

Avoid:

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,

– oven sprays.

Aluminium fronted appliances

Aluminium is affected by the way that light falls on it, by the surrounding environment and by the angle you observe it from.

Aluminium surfaces and controls may suffer discolouration or damage if soiling, acids or alkaline substances are left on them for too long.
Remove these straight away.

The appliance front and controls are susceptible to scratches and abrasions.

Avoid:

– cleaning agents containing soda, acids or chlorides,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,

– stainless steel cleaners,

– cleaning agents containing descaling agents,

– dishwasher detergent,

– oven sprays.

Stainless steel fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Please observe the cleaning instructions for

– stainless steel surfaces,

– stainless steel coloured controls.

Stainless steel surfaces

Stainless steel surfaces can be cleaned using a Miele E-Cloth or with a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel. N.B. Do not use stainless steel cleaning agents on the controls.

Avoid:

– cleaning agents containing soda, acids or chlorides,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.

To help prevent re-soiling, a proprietary conditioning agent for stainless steel can also be used.
Apply sparingly with an even pressure following the direction of the grain.

Stainless steel coloured controls

The controls may suffer discolouration or damage if soiling is left on them for too long. Remove soiling straight away.

Avoid:

– cleaning agents containing soda, acids or chlorides,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,

– stainless steel cleaners,

– oven sprays.

Accessories

Always remove all accessories, trays and racks which are not being used when using the oven to get the best results and to keep cleaning of the trays to a minimum.

Baking tray, grill pan, anti-splash tray (if fitted), racks and runners

The surfaces of these have been treated with **PerfectClean enamel**.

Please refer to the section "PerfectClean" for information on cleaning and care.

Roasting filter

Clean in a solution of hot water and a little washing-up liquid or in the dishwasher.

If cleaned in the dishwasher, results are better if the filter is placed horizontally in the basket.
Some dishwasher detergents may cause the surface of the metal filter to discolour. This discolouration will not affect the functioning of the filter in any way.

PerfectClean

Before using for the first time remove any stickers from PerfectClean surfaces.

The enamelled surfaces of the oven interior, baking tray, grill pan, anti-splash tray (if fitted), rack and side supports have been treated with a special type of enamelling called **"PerfectClean"**.

This surface has very good anti-stick properties which is much easier to keep clean than conventional oven enamel, if cleaned regularly.

Food can be taken off it more easily and soiling from baking and roasting is easier to remove.

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of PerfectClean last for many years.

PerfectClean surfaces can be treated as you would treat glass. If you are unsure whether a particular cleaning product is suitable for PerfectClean consider whether you could clean a window pane with the product without damaging it.

Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional enamel.

Allow the oven and any accessories to cool down before cleaning. Danger of burning!

Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge (such as the Vileda sponge supplied with ovens in the UK) or a soft nylon brush, and a solution of hot water and a little washing-up liquid. The longer soiling is left the harder it may become to remove.

Stubborn soiling

Stubborn soiling e.g. from roasting may need to be soaked first with a damp sponge to loosen it and if necessary a scraper suitable for glass surfaces can be used to remove it.

After cleaning rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

Using oven sprays on very stubborn soiling

Some oven cleaners contain strong alkalines and / or abrasive materials. Because the enamel is designed to be easily cleaned the use of these cleaners is not recommended. However if you still cannot get the surface clean, an oven cleaner can be used for a couple of minutes only.
Do not attempt to use on a hot oven or accessories. Allow the PerfectClean surfaces to cool down to room temperature before applying oven sprays!

Remove the catalytic back panel, roof liner and side liners (if fitted) before using oven sprays. The chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.

Apply a spray oven cleaner to the soiled areas. Leave to take effect for **a couple of minutes only!**

If necessary use a soft sponge (e.g. a Vileda sponge), soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

After cleaning rinse thoroughly with clean water and then dry thoroughly.

Important

For optimum performance of the PerfectClean enamel it is important to clean the oven and accessories after each use.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build-up. In extreme cases cleaning may even become impossible.

The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:

– abrasive cleaning agents
– wire wool or metal scourers
– pot scourers
– oven cleaning pads
– sponges and cloths which have previously been used with abrasive cleaning agents.
– oven spray must not be used in a hot oven or left on for too long.
– items coated with PerfectClean enamelling must not be cleaned in a dishwasher.

Note

Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot - danger of burning!

Spilt fruit juices may cause lasting discolouration of the surfaces and roasting can cause matt areas to appear. Clean these following the instructions given above and do not try and use force to remove them! This discolouration is permanent but will not affect the efficiency of the enamel.

When baking items with a high salt content (e.g. continental pretzels) place them on baking parchment in the baking tray or grill pan. Sodium deposits can cause lasting discolouration to PerfectClean surfaces.

Catalytic enamel surfaces

The removable back panel, side panels (if fitted) and roof liner are coated with a dark grey catalytic enamel.

During fan operated cooking, circulating air in the oven deposits oil and fat splashes predominantly on the back panel of the oven. These splashes are burnt off when the temperature of the oven reaches over 200°C during baking or roasting. The higher the temperature the more effective the process.

The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

Cleaning by hand

Allow the oven to cool down before cleaning. Danger of burning!

- Catalytic enamelled panels should be cleaned using a solution of hot water with a little washing-up liquid applied with a soft nylon brush.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials and do not use oven spray on catalytic enamel as the chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.

If using oven sprays on PerfectClean oven surfaces the catalytic back panel, roof liner and side liners (if fitted) must first be removed from the oven.

To clean at high temperatures

Before cleaning the catalytic panels using high temperatures, make sure that all PerfectClean surfaces have been cleaned as previously described. Otherwise, the high temperatures can cause deposits to become baked on to the PerfectClean surfaces and become impossible to remove.

If, after manual cleaning, the oven is still heavily soiled, heating it to a high temperature will help remove further soiling caused by oil and grease splashes from the catalytic surfaces.

Note that deposits of spices, syrups and similar substances are not removed by this process. These should be removed while fresh by hand with a mild solution of hot water and washing-up liquid applied with a soft brush.

- Take all accessories out of the oven.
- Turn the oven selector to Fan plus .
- Turn the temperature selector to the highest setting.
- Run the oven for approx. 1 hour. The length of time will depend on the level of soiling.

On ovens with a clock/timer it is a good idea to set the finish time for the process using the timer. This way you will not forget to switch the oven off at the end.

Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures.

Should the catalytic enamelling on the back panel, side panels or the roof liner become ineffective through improper use or heavy soiling, a replacement can be obtained from your Miele dealer or the Miele Spare Parts dept.

Oven interior

To make cleaning easier you can

– remove the oven door,

– dismantle the oven door,

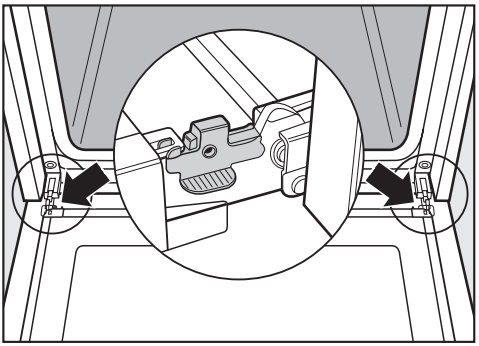
– take out the runners,

– and take out the back panel, side liners (if fitted) and roof liner.

To remove the oven door

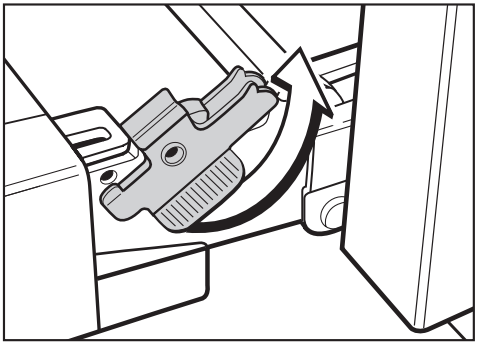
Please note: the oven door is heavy. It should be gripped firmly at the sides when being removed or refitted.

The oven door is connected to the oven by hinges.



Before removing the door, the locking clamps on both hinges have to be released.

■ Open the door fully.



■ To release the locking clamps on the hinges turn them upwards as far as they will go until they are at an angle. See illustration.

Do not attempt to take the door off the hinge guides when it is in a horizontal position. The guides will close, and damage the appliance. Danger of injury.

■ Then lift the door upwards as far as it will go.

■ Hold the door securely at both sides and lift upwards off the hinge guides.

Do not lift the door off by the handle. The handle could break and damage the glass.

Make sure that you lift the door off equally on both sides.

To dismantle the oven door

The oven door has seals on all sides to protect it from moisture ingress.

If, however, condensate has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

Do not use scouring agents, hard sponges or brushes to clean the glass panes.
These could damage the surface.

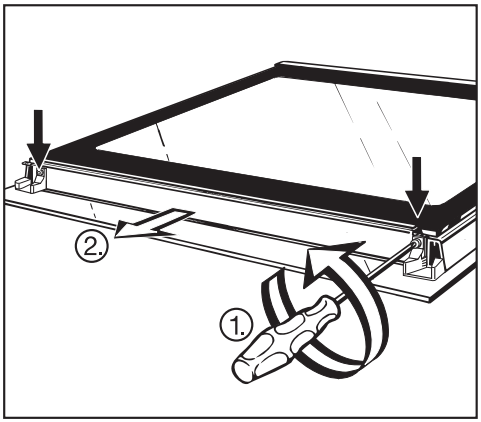
Do not use an oven spray. This will damage the surface of the aluminium surrounds.

Ensure that the glass panes are inserted the correct way round after cleaning as each side of the pane has a different coating. Those facing the oven interior have a heat-reflective coating.

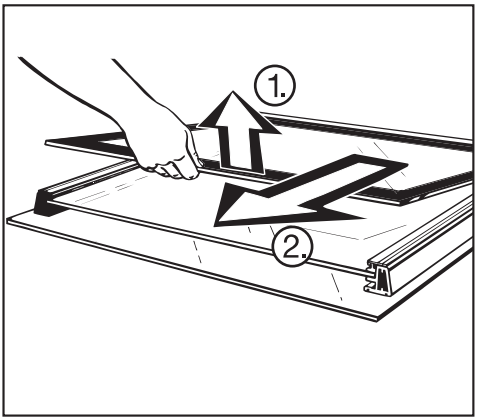
To avoid the risk of breakage, it is advisable to place the panes on a table protected by a soft cloth (e.g. a towel).

Always remove the oven door before dismantling it.

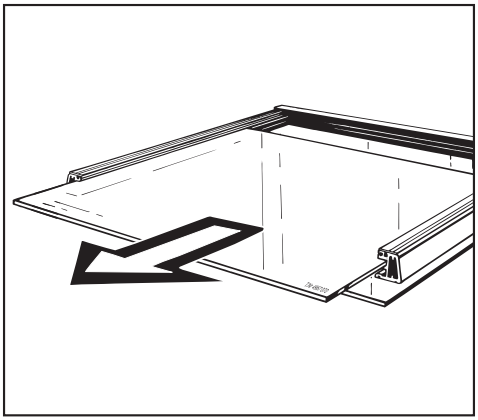
- Place the door on a protective surface (e.g. on a table cloth) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat and does not get broken during cleaning.



- Unscrew the Torx screws, and remove the guides, trim and seal.



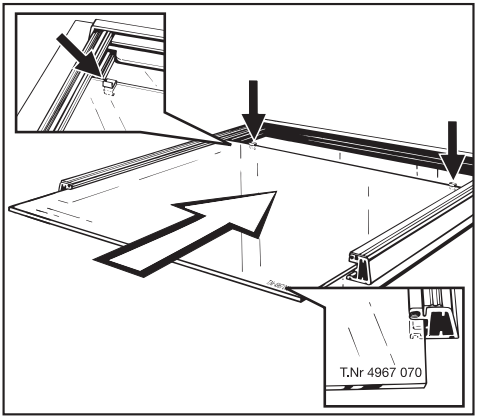
- **Gently** lift the inner pane up and out.



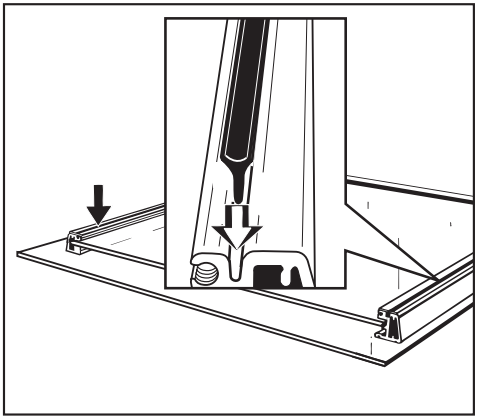
- Pull the pane forwards to remove it.

Take care when doing this to prevent loosening the sealing strips which are fixed to the top end of the pane on the right and left near the guides. These sealing strips prevent the pane slipping when it is in its frame.

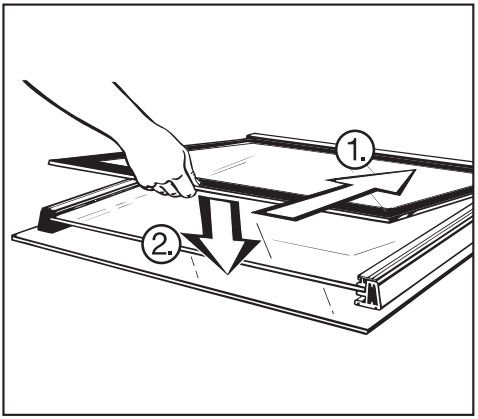
■ Clean the glass panes and other parts and then put the oven door back together again.



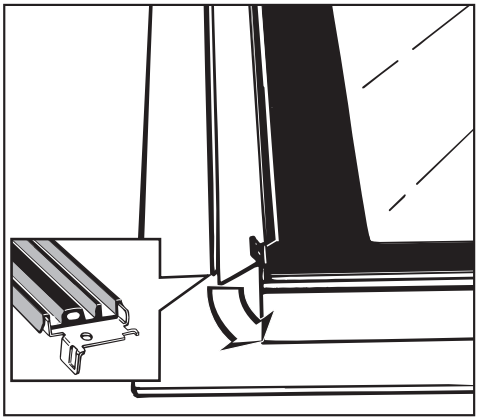
■ Push the middle pane into the frame almost to the end. The material (M-) number printed on the pane must be legible in the bottom right hand corner (see illustration). Fit the sealing strip into position, then push the pane in as far as it will go.



■ Fit the side seals for the inner pane in the grooves provided.

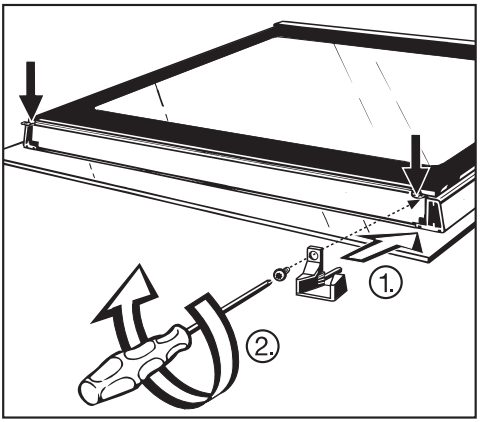


■ Insert the inner pane with the printed text facing downwards.
Be careful that the side seals do not slip and that the pane is pushed in as far as possible.



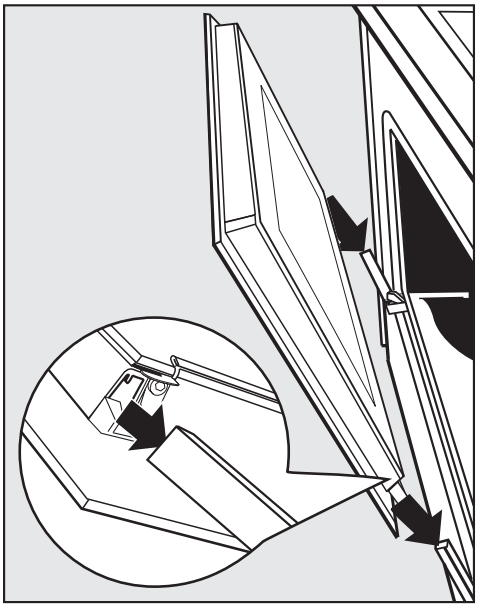
- Fit the trim with the seal in front of the glass panes.

Make sure that the seal is sitting correctly to prevent any steam penetrating inside the door.



- Put the guides back in position, then tighten the screws in the trim.

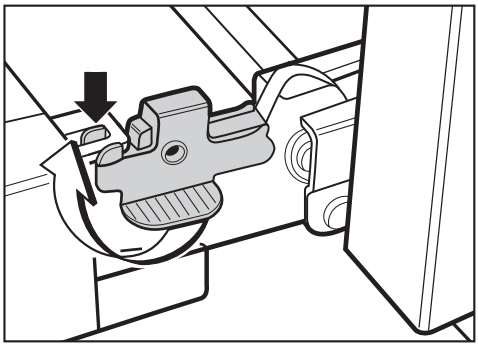
To refit the door



- Hold the door securely at both sides and carefully fit it back onto the hinge guides.

Make sure that the door goes back on straight.

■ Open the door fully.

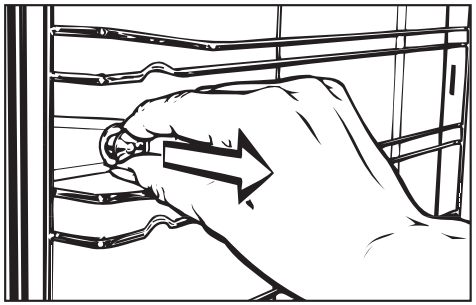


■ Flip both locking clamps back up as far as they will go into a horizontal position.
Make sure that the notches on the locking clamps hook into the slots on the door as illustrated.

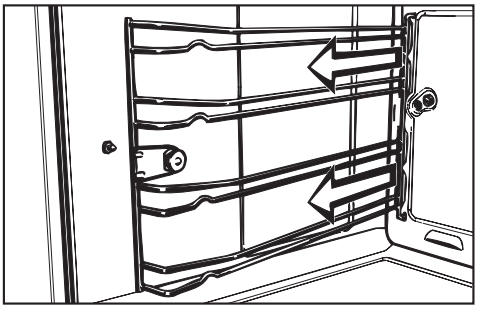
It is essential that the locking clamps lock securely when the door is re-fitted after cleaning. Otherwise the door could work loose from the hinges, resulting in damage to the door.

To remove the runners

Make sure the oven heating elements are switched off and cool. Danger of burning.



■ Pull on the fixing knob to release it.



■ Remove the runners.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

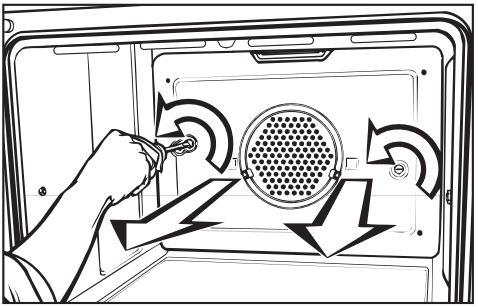
To remove the catalytic back panel, side liners (if fitted) and roof liner

Make sure the oven heating elements are switched off and cool. Danger of burning.

The catalytic panels and liners can be removed for cleaning if necessary.

– Back panel

■ Remove the runners.



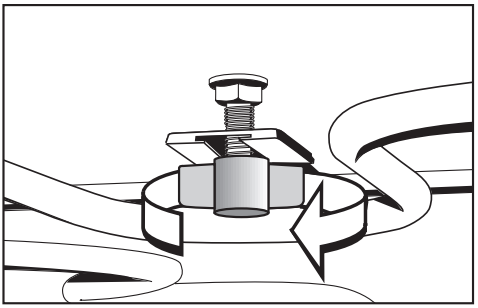
■ Loosen the screws in the back panel and take it out.

The oven must not be used without the back panel fitted.
This could cause considerable injury.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

– Roof liner

■ Remove the runners.



■ Unscrew the wing nut.

Lower the top heating element carefully. Do not use force to pull it down as this can cause the element to break.

■ Take out the roof liner.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

– Side liners

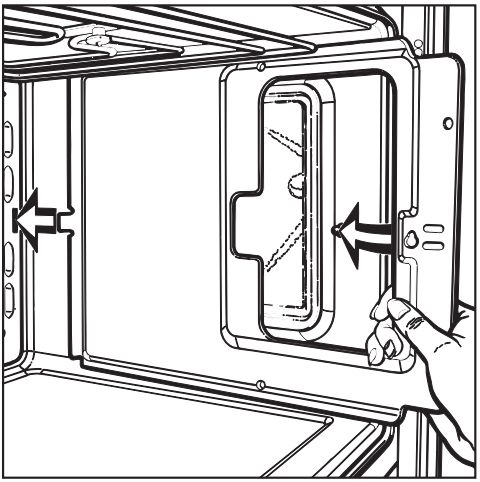
(depending on model)

■ Remove the runners.

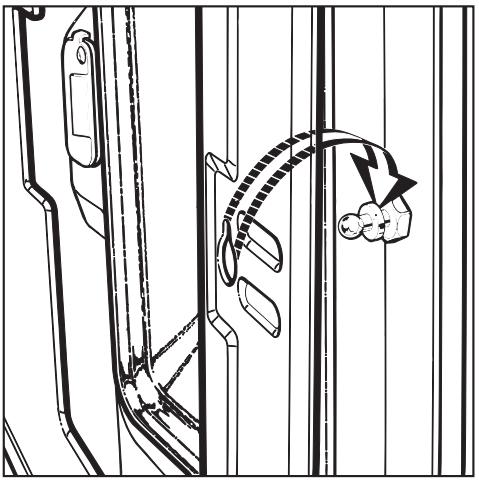
■ Lift the side liners up slightly before removing them.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

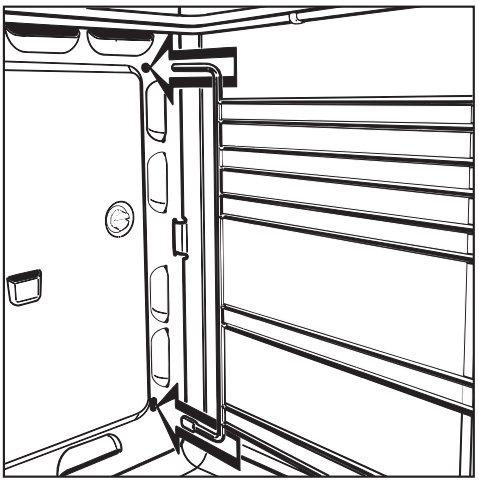
When reassembling the catalytic side liners, ensure they sit correctly.

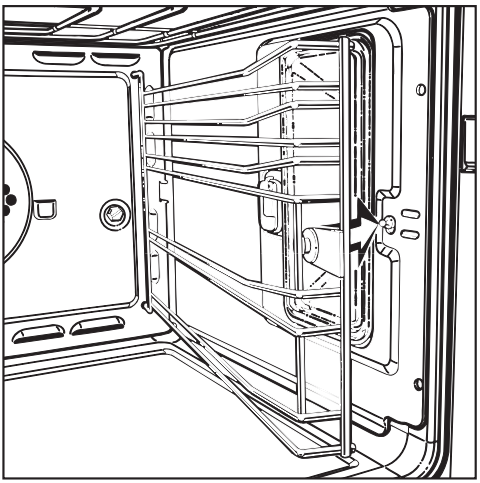


■ Ease the back lug into the opening in the rear wall panel.



■ Lift the front locating hole on to the guide pin behind the collar.





■ Put the runners back into place.

Installation, maintenance and repairs may only be carried out by suitably qualified and competent persons in accordance with local and national safety regulations.
Repairs and other work by unqualified persons could be dangerous, and the manufacturer will not be held liable for unauthorised work.

Some minor problems can be corrected without contacting the Miele Service Department.

What to do if . . .

. . . the oven does not heat up

Check whether,

- the function selector **and** the temperature selector have been set at the function and temperature required.
- the mains fuse has blown. If it has, contact a qualified electrician or the Miele Service Department.

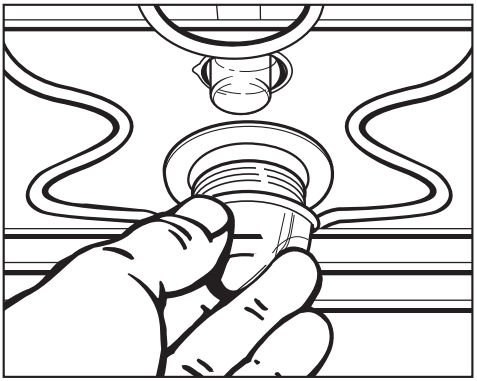
. . the heating works but not the oven lighting

The lamp needs changing.

- Disconnect the appliance from the electricity supply. Switch off and unplug at the socket, or remove the fuse, or switch off at the isolator as appropriate.

Depending on model, the light is either in the oven roof or in the right side wall.

Light in the roof:

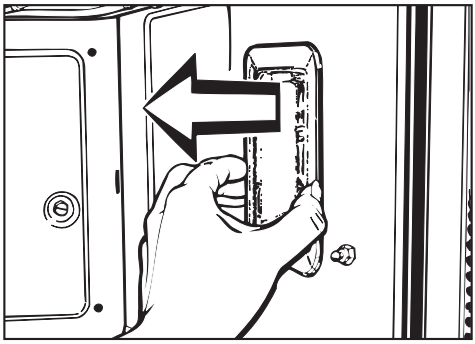


- Unscrew the lamp cover and the seal.
- Change the lamp.
  When purchasing a new lamp, take the old one with you to make sure you obtain the correct replacement (230 V, 25 W, E 14, heat resistant to 300 °C).
- Screw the lamp cover and the seal back on again.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Light in the side wall:

- Remove the runners and side liners (if fitted).



- Lift the lamp cover from its retainers.
- Change the lamp.
  When purchasing a new lamp, take the old one with you to make sure you obtain the correct replacement (230 V, 25 W, E 14, heat resistant to 300 °C)
- Push the lamp cover back into its retainers, and replace the runners and side liners (if fitted).

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

. . . a noise can be heard after baking, roasting or grilling

This is not a fault.
The cooling fan continues to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit. When the temperature has fallen sufficiently, the fan switches off automatically.
It will switch off sooner if the oven door is opened partially or fully.

. . . cakes and biscuits are not cooked properly after following the times given in the chart

Check whether,

- the correct temperature was set.
- there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
- the roasting filter was left in front of the fan when baking with Fan plus . If this was the case, baking times might need to be lengthened by approx. 10 to 15 minutes.

. . . cakes or biscuits are unevenly browned

There will always be a slight unevenness. Product information sheets give a percentage result for standard browning tests. These refer to results for one tray.

If browning is very uneven, check

when baking with **Fan plus**:

– whether the temperature was set too high,

– whether the roasting filter was in place,

– whether the correct shelf level was used.

when baking with **Conventional**:

– the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable,

– whether the correct shelf level was used.

. . . spots like rust appear on the catalytic surfaces

When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. These residues are not removed by catalytic cleaning, and should be removed while fresh with a mild solution of hot water and washing up liquid applied with a soft brush.

. . . there has been a power cut and instead of the time of day, "*12:00*" and triangle ▲ underneath the ◴ symbol are flashing in the clock/timer display

All pre-set times have been deleted because of the power cut.

■ Enter the time of day again, and any other pre-set data.

. . . "*0:00*" appears in the clock/timer display when the ⏶ button has been used to switch off the buzzer

This is not a fault.
The time of day will reappear shortly.

In the event of any faults which you cannot remedy yourself, please contact

– your Miele Dealer

or

– the Miele Service Department (see back cover for contact details).

When contacting your Dealer or the Service Department, please quote the model and serial number of your appliance.

These are shown on the data plate, visible below the oven interior, with the door fully open.

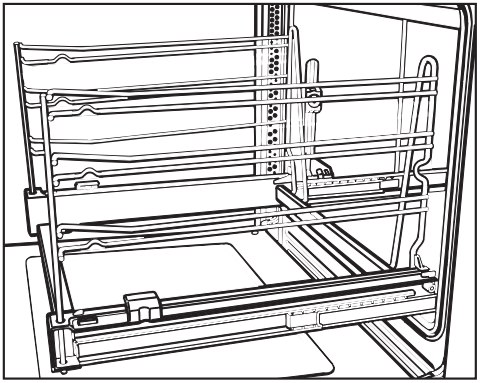
For appliances with hob controls, please also quote the model and serial number of your hob.

Please note that telephone calls may be monitored and recorded to improve our service.

Extra accessories

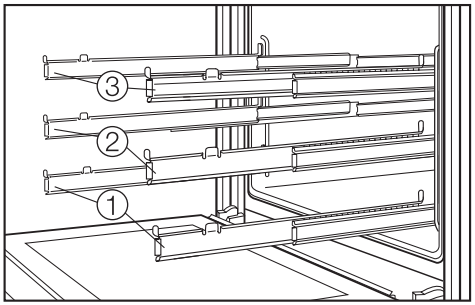
The following accessories are available at extra cost from your Miele dealer or the Miele Spare Parts Department.

Telescopic baking carriage



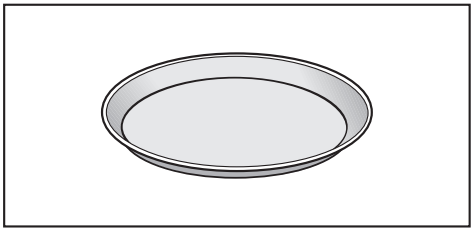
The telescopic baking carriage with 4 shelf levels can be drawn right out of the oven giving a good overview of cooking in progress.

Telescopic runners



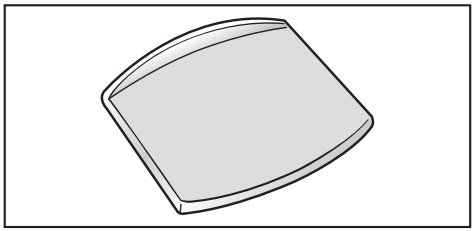
The telescopic runners provide three shelf levels.
Each shelf level can be drawn right out of the oven individually to give a good overview of cooking in progress.

Pizza pan



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

Baking stone

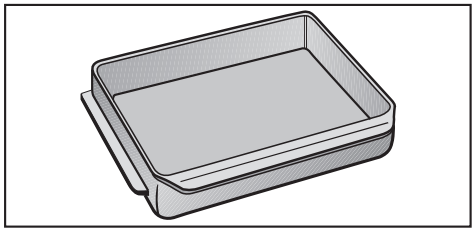


The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

The baking stone is made from heat retaining fire brick and is glazed. Place it directly on the rack.

A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

Gourmet oven dish



The gourmet oven dish can be placed in the oven directly on the runners. It has non-tip safety notches like the oven tray to prevent it being pulled out too far.
The dish has a special protective anti-stick coating.

It is available in two sizes:

HUB 61-22:
W x D x H = 38 x 22 x 8.6 cm
for 8-10 servings

HUB 61-35:
W x D x H = 38 x 35 x 8.6
for 16-20 servings

A lid is available separately.

Catalytic side liners

These are fitted behind the runners in the sides of the oven and help keep the oven walls clean.

When ordering please state the model number of your oven and whether it is fitted with side runners, telescopic runners or a baking carriage.

Electrical connection UK, IRL, ZA

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with national and local safety regulations.
Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The **voltage and connected load** are given on the data plate, visible below the oven interior, with the oven door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made via a suitable isolator, which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100 Section 739).

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays acc. to EN 60 335).

Important U.K.

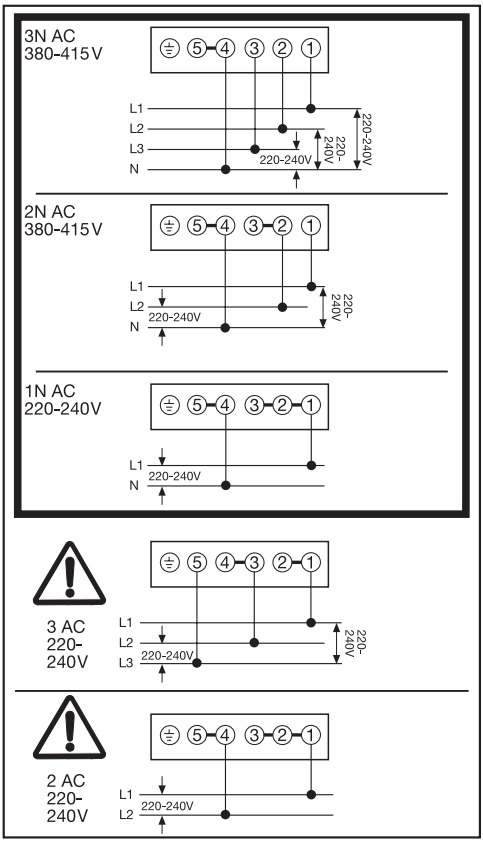
This appliance is supplied with a 3-core cable for connection to a single phase 230-240 V 50 Hz supply.

The wires are coloured in accordance with the following code:

Green/yellow	=	earth
Blue	=	neutral
Brown	=	live

In other countries check these details with your supplier.

WARNING
THIS APPLIANCE MUST BE EARTHED



Cooker with integrated hob controls "E" model

This is not available in all countries.

For some countries the version of the cooker with integral hob controls is supplied for connection to a 3N ~ 400 V power supply.

Any adaptations must only be carried out in consultation with the relevant Miele Service Dept.

Possible combinations:

Miele built-in cookers may only be combined with hobs and their respective control units as specified by Miele for use with that cooker.

Contact your Miele Dealer for further information on suitable combinations.

Electrical connection UK, IRL, ZA

IRL

The **voltage and rated load** are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 32 amps for the "E"-model with hob.

The fuse rating is 16 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow	=	earth
Blue	=	neutral
Brown	=	live

WARNING
THIS APPLIANCE MUST BE EARTHED.

ZA

Data relating to electrical connection will be found on the data plate, visible when the oven door is open. Make sure that these figures comply with the main voltage. Connection should be made via a suitable isolator which complies with national and local regulations.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 20 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow	=	earth
Blue	=	neutral
Brown	=	live

WARNING
THIS APPLIANCE MUST BE EARTHED.

All electrical work should be undertaken by a competent person in strict accordance with national and local safety regulations.

The voltage and rated load are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

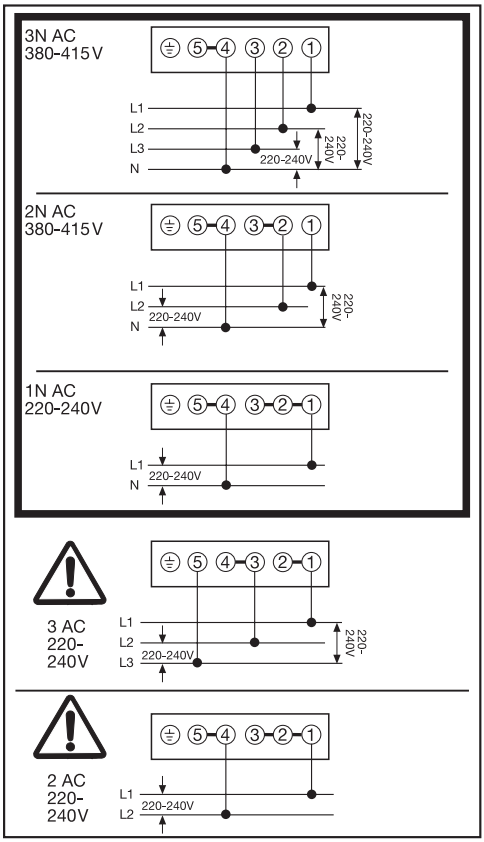
Connection of this appliance should be made via a suitable isolator which complies with national and local regulations, and which is accessible after the appliance has been built in.

WARNING
THIS APPLIANCE MUST BE EARTHED.

Test marks . . . . . Electrical safety
. . . . . C-Tick Mark

Electrically suppressed
according to. . . . . AS/NZS 1044

Connection diagram



Electrical connection AUS, NZ

AUS:

Underbench oven

The underbench oven is suitable for connection to an a.c. single phase 240 V, 50 Hz electricity supply.

The minimum fuse rating according to "maximum demand" is 32 amps with hob.

Possible combination:
Miele underbench ovens may only be combined with hobs as specified by Miele for use with that oven.

Wall oven

The wall oven is suitable for connection to an a.c. single phase 240 V, 50 Hz electricity supply.

The fuse rating is 16 A.

NZ:

Underbench oven

The underbench oven is suitable for connection to an a.c. single phase 230 V, 50 Hz electricity supply.

The minimum fuse rating according to "maximum demand" is 32 amps with hob.

Possible combination:
Miele underbench ovens may only be combined with hobs as specified by Miele for use with that oven.

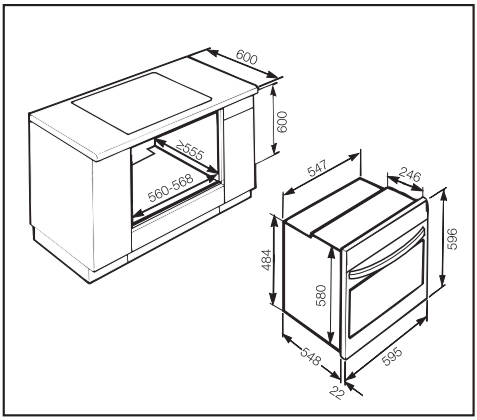
Wall oven

The wall oven is suitable for connection to an a.c. single phase 230 V, 50 Hz electricity supply.

The fuse rating is 16 A.

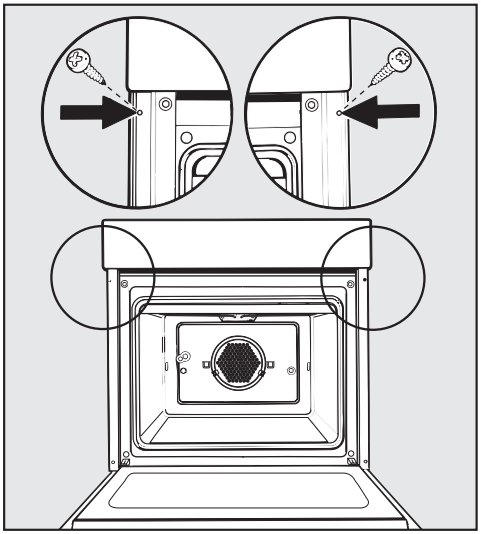
The oven must be built in before it can be used. Otherwise it poses an electric shock hazard.

Important: Do not fit insulation material inside housing unit. This would hinder the intake of air to the appliance.



Before connecting the appliance to the mains you must disconnect the power supply to the cooker point. Follow the connection diagram supplied with the cooker.

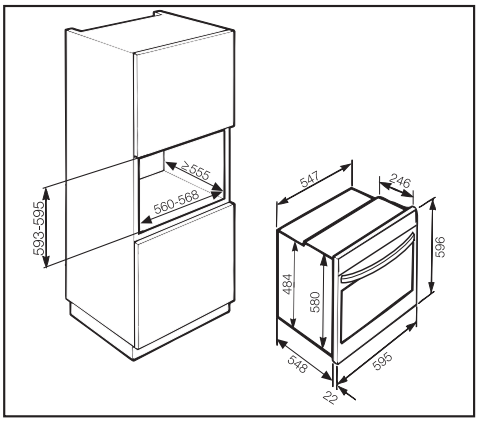
- Connect the cooker cable to the isolator.
- Align the cooker in front of the base unit.
- Connect the hob plugs to the socket on the cooker.
- Push the appliance into the base unit and align it.



- Open the appliance door, and use two screws to secure it to the side walls of the housing unit through the holes in the trim.
- Reconnect the power supply to the isolator switch.

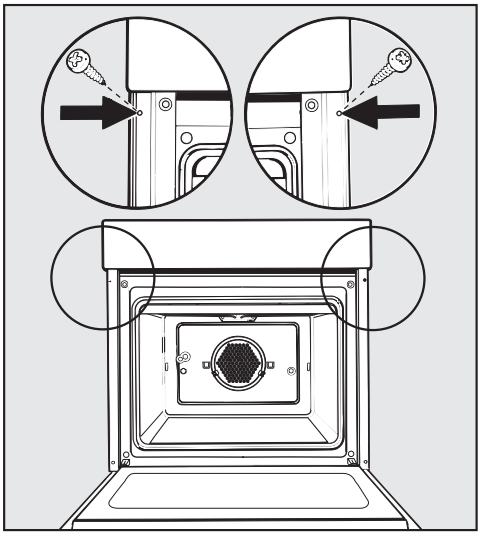
The appliance must not be operated until it has been correctly installed in its housing unit. Otherwise it poses an electric shock hazard.

Important: Do not fit insulation material inside the housing unit. This would hinder the intake of air to the appliance.



Turn off the mains electricity supply to the isolator.

- Connect the mains cable to the isolator.
- Push the appliance into the oven housing unit and align it.



- Open the oven door and using two screws secure it to the side walls of the housing unit through the holes in the oven trim.
- Reconnect the power supply to the isolator switch.

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(H 4120, H 4220, H 4130, H 4230, H 4140, H 4240, H 4150, H 4250, H 4160, H 4260)

This paper consists of cellulose which has been bleached without the use of chlorine.